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W A R F O O D A D M I N I S T R A T I O N
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P E A C H R E C I P E S

PEACH BETTY 1
56 1/3 one-third Cup servings

6 quarts peaches, thinly sliced (8 to 10 pounds)

2 cups sugar (1 pound)

1 1/2 teaspoons lemon juice

1 3/4 quarts fine bread crumbs
(1 pound, 5 ounces)

1 quart water

2/3 cup melted butter (1/3 pound)
or fortified margarine

Spread peaches in layers in a buttered baking pan alternately with sugar, lemon juice and half the crumbs. Add water. Mix remaining crumbs with the butter and spread over top. Bake in a moderate even (375° F.) until peaches are tender, about 20 to 30 minutes. Cover the first half of cooking period. Serve with sliced peaches or Peach Sauce.

FRESH PEACH CORBLER 2
50 servings

4 1/2 quarts peaches, sweetened
(some corn sirup may be used)

1 cup shortening

3 cups flour

5 1/2 tablespoons baking powder

1 tablespoon salt

2 cups milk

Sift together flour, baking powder and salt. Rub shortening into dry ingredients and add milk to make a soft dough. Pour the peaches into a large baking pan. Roll out pastry and cover peaches. Prick holes in pastry and allow steam to escape. Bake in a hot oven (425° F.) for 30 minutes. Cut in squares and serve.

Approximate size of serving -- 2-inch square.

PEACH WHIP 3
50 servings

1 1/2 qt. evaporated milk

3/4 cup lemon juice

1 1/2 qt. sweetened peach pulp

Chill milk thoroughly (about 40° F.) and whip until stiff. Add lemon juice and whip very stiff. Fold cold sweetened peaches into whipped milk. (Note: This may be frozen).

PEACH CRISP 4
30 servings

1/2 to 3/4 peck peaches

1 2/3 cups sugar

Juice 1/2 lemon

5 cups flour

5 teaspoons baking powder

2 cups sugar

1 teaspoon salt

5 eggs, well beaten

Slice peaches into pan. Sprinkle with sugar and lemon juice. Mix flour, baking powder, sugar and salt. Add eggs slowly to make a dry crumb-like mixture. Spread over peaches. Bake at 350° F. until top is brown and peaches are cooked.

PEACH PAN DOWDY /4

50 servings

Pie Crust	2½ gallons sliced peaches
18 to 20 ounces sugar	2½ cups corn or cane sirup
2 teaspoons lemon juice	1½ cups water
1½ teaspoons salt	7 to 8 ounces butter or fortified margarine, melted

Line casseroles with prepared pie crust. Mix sugar, spices and salt together and pour over peaches. When well distributed, fill casseroles with mixture. Add sirup, water and butter. Cover with pie crust and tuck edges together, press to sides of casserole. Bake at 425° F. for 45 minutes, then decrease temperature to 325°. When crust has browned slightly and peaches are tender, remove from oven. Take a silver knife and chop the mixture, being sure that the pie crust is thoroughly mixed with the peaches.

If dry or not sufficiently sweetened, add more water and sirup. Return to oven and bake at 325° F. 1½ hours. When finished, the pudding will look very much like old fashioned Brown Betty. Serve hot with butter.

Note: This pudding can be warmed over, in fact, it is even more delicious on the second or third day.

GRAPEFRUIT PEACH ROLL /4

100 servings

7½ cups flour	Grapefruit juice to moisten
2 tablespoons baking powder	6 cups chopped peaches
1½ teaspoons salt	1 cup corn sirup
3 teaspoons soda	2½ cups sugar
3 cups shortening	

Sift dry ingredients and cut in shortening, adding enough grapefruit juice to moisten and mix lightly. Roll out one-half inch thick and spread with peaches and roll as a jelly roll. Cut roll in slices three-quarters inch thick and placed on a greased baking sheet. Sprinkle with brown sugar and dot with butter. Bake in a hot oven 375° F. 20-25 minutes. Serve with Orange Sauce.

Note: Lemon juice may be substituted for grapefruit juice.

FRESH PEACH RICE PUDDING /4

100 servings

3 1/3 pounds rice	2/3 cup lemon juice and grated rind
2 gallons water	2½ dozen egg yolks, well beaten
3 quarts milk	Sliced fresh peaches
3/4 cup butter or fortified margarine	3 2/3 cups sugar
3 3/4 cups corn sirup	

Boil rice in water (salted) until very soft. Drain, add milk and cool until mushy. Add butter, sugar, sirup, lemon juice and a little grated rind, and egg yolks. Put in pans and cover with sliced fresh peaches. Sprinkle with chopped nuts, as desired. Brush with melted butter or margarine and sprinkle thickly with powdered sugar. Bake in a moderate oven 350° F. for about 30 minutes. Serve with sliced peaches, which have been sweetened with corn sirup with lemon juice. This preserves the color of the peaches.

MORE SUGGESTIONS

Mixed fruit (a)

Baked peaches (a)

Stewed peaches (a)

Spiced peaches to be used as an accompaniment (a)

Fruited tapioca

Made with fruit juices with diced fruit added

Creamed tapioca with baked peaches

Soft custard with sliced peaches

Cornstarch pudding with variations for sliced peaches

Fruit crisp

Peach pie

Peach Tarts

Sliced peaches with the cake crumb or cookie crumb topping (a)

Fruit whip

(a) Try using a white commercial sirup blended with lemon juice, for sweetening. If you've never used it, you're in for a surprise -- a sweet one!

Lemon juice helps to bring out the flavor of the fruit and hold the color.

- 1 Quantity Recipes for Quality Foods, Evaporated Milk Association.
- 2 Manual for managers of rural and other small school lunchrooms, The Ohio Dietetic Association.
- 3 Quantity recipes for canteen and mass feeding, using evaporated milk, Evaporated Milk Association.
- 4 Quantity Food Service Recipes, assembled under the auspices of the American Dietetic Association.

